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patient is discharged from the dispensary or until other proper care and supervision is provided satisfactory to the board of health.

She shall record on the form provided for that purpose, to be filed at the dispensary office, the information indicated therein with regard to the first visit; and on subsequent visits shall, at the time of the visit, record in a loose-leaf book, provided for that purpose, all conditions observed by her and all acts done by her affecting the patient with relation to the disease.

Whenever a patient dies, removes from the city, is transferred to a hospital, or for any other cause is no longer under the supervision of the nurse, she shall record the fact upon the card filed at the dispensary office.

In addition to her nursing duties she shall, by advice, counsel, and a general interest in the welfare of the patient and the conduct of the home, endeavor to maintain the public safety and improve or alleviate the condition of the patient.

SEC. 8. Nursing clinics may be established from time to time at the dispensary office, at such hours as may be approved by the board of hospital trustees and the board of health, for the purpose of investigating the condition and conduct of the patient and giving such instruction and advice as may be indicated. Whenever so required by the nurse, patients shall visit the dispensary office for the purpose of attending either the medical or nursing clinics or obtaining supplies.

SEC. 9. A clerk shall be in attendance at the dispensary office daily, except holidays, Sundays, and Saturdays, from 9 to 12 a. m. and from 1 to 5 p. m.; on Saturdays from 5 to 6 p. m.; and on Wednesdays at 7 p. m. during which hours the dispensary shall be open to tuberculosis patients for purposes of information or obtaining supplies.

SEC. 10. The clerk shall see that all records are properly filled out and filed, including the physician's and nurse's records, and shall keep a general card index arranged alphabetically, a street index, and all notices or correspondence relating to the patient. These latter shall be filed in a folder containing the physician's and nurse's records, numbered and referred to by the card index.

On the index card shall be recorded the name, age, residence, and occupation of the patient, the date of admission, the diagnosis, and the date and cause of discharge.

In case of the removal of a patient to another city or town, the clerk shall, on notification thereof, forward to the board of health of such city or town information of the removal on a form provided for that purpose.

The clerk shall prepare and forward to the proper authorities such reports and information as may be from time to time required, including monthly reports to the State department of health and the superintendent of hospitals, as indicated on forms provided for that purpose.

Whenever requested by the attending physician, the clerk shall obtain and record the personal and family history of an applicant for examination.

SEC. 11. All tuberculosis cases discharged from the local hospital or State tuberculosis sanatoria shall be considered and recorded as dispensary cases, and such supervision maintained over them as may be indicated.

SEC. 12. The service of the dispensary building shall be under the general supervision of the board of trustees of municipal hospitals and dispensaries, acting through its superintendent. All other service shall be under the general supervision and control of the board of health.

JACKSONVILLE, FLA.

Meat and Meat Products—Sale of—Slaughterhouses—Location, Construction, and Maintenance. (Ord. N-64, Apr. 6, 1916.)

SECTION 1. From and after October 15, 1916, no person shall sell or offer for sale or have on hand for the purpose of sale within the city of Jacksonville any meat or meat food product unless the same has been passed and bears the stamp of inspection provided for by the laws of the United States of America governing interstate shipments

of meat or meat food products or has passed and bears the stamp of inspection of the city inspector under the terms of this ordinance.

SEC. 2. The provisions of this ordinance with reference to the construction, equipment, management, and operation of abattoirs and slaughterhouses shall apply, except when herein otherwise provided, to all abattoirs or slaughterhouses now in construction or in operation, or that may hereafter be constructed or operated, in which animals of any description or kind are slaughtered for use as food within the limits of the city of Jacksonville, whether said abattoirs be situated within or without the limits of the city of Jacksonville; and from and after October 15, 1916, it shall be unlawful for any person, firm, corporation, association, butcher, vendor of meat, or any other person in any case, except when hereinafter otherwise provided, to have any animals slaughtered to be used as food or slaughtered to be exposed for sale as food or slaughtered to be sold for food, within the limits of the city of Jacksonville, at any abattoir or slaughterhouse or other place not constructed, equipped, managed, or operated in accordance with the provisions of this ordinance: *Provided, however*, That the provisions of this ordinance shall not apply to any abattoir or slaughterhouse while the same is operated under the supervision of the Bureau of Animal Industry of the Department of Agriculture of the United States of America, or to any animal slaughtered under the supervision of such bureau: *Provided, further*, That no meat or meat food produced from animals slaughtered in such establishments shall be exposed for sale as food or sold for food in the city of Jacksonville unless the same shall have been inspected and passed by said bureau and is so marked or stamped by it.

SEC. 3. Each abattoir or slaughterhouse or other place for the slaughter of animals at which animals are slaughtered for purposes of being used for food, exhibited for sale as food, or sold for use as food within the limits of the city of Jacksonville, in every case except when herein otherwise provided, shall be constructed in accordance with the following provisions:

The same shall consist of a substantial and suitable building, well lighted, containing a killing room, a chill room, a cold-storage and refrigerating room, a reduction plant, and suitable pens, chutes, etc., commensurate therewith, together with all knives, tools, cleavers, etc.

The killing room shall be adequate in size, and the floor of said killing room shall have a concrete base not less than 3 inches thick, together with a top layer of cement or other material approved by the city board of health not less than 1 inch thick, connected with a sewer, in accordance with the provisions of section 4 of this ordinance, and shall be constructed in such a manner as to secure perfect drainage; it shall be provided with hot and cold water, also tank for scalding animals, together with an ample supply of hose; it shall be provided with runways, windlasses, overhead trackage, and system of trolleys running from the killing rooms into and connecting with chill and cold-storage rooms, by which and upon which animals slaughtered can be raised, lowered, and carried from killing room to chill room and cold-storage rooms without handling same with hands; it shall be amply equipped with buckets, tubs, and other utensils and devices into which the blood, offal, and refuse shall be placed and immediately removed to the reduction plant without the necessity of handling with hands; the inside walls to a height of 6 feet from the floor shall be glazed tile, porcelain, or such other smooth and impervious material as shall be approved by the city board of health; above this wainscoting the walls and ceilings and partitions shall be smooth and of such material as to permit of frequent washing, and all apparatus, tools, knives, cleavers, etc., used in or about said building shall be kept perfectly clean; the killing room and every other room, except the cold-storage rooms, shall be provided with water, soap, clean towels, and cuspidors that will not readily upset for the use of employees working therein; there shall be further provided a water-closet and urinal for the use of employees in the proportion of one water-closet and one urinal to each 20 employees working in such abattoir; the water-closet shall be well

ventilated by outside windows, shall at all times be kept clean, shall not open directly into the killing room or other room where meats are handled, and shall be provided with a self-closing door.

There shall be provided a water-closet and dressing room for the city inspector, separate from that used by employees of the slaughterhouses. There shall also be provided an office or suitable space, with desk and record-filing accommodations for the city inspector, suitable for the adequate keeping of the records necessitated by the duties of his office. The chill room shall be of adequate size; the walls, partitions, and ceiling of said room shall be thoroughly insulated with approved material and equipped in such manner that all condensation shall take place above carcasses and be promptly trapped out of the building, thereby securing as far as practical dry refrigeration; said construction and equipment shall be such that the approximate temperature maintained shall be 40° F. It shall also be equipped with overhead trolleys and trackage, connected with the killing rooms and also with the cold-storage or refrigerating rooms, and same shall be sufficient in height and capacity to permit all animals slaughtered to be hung from the trolleys, and no animal or portion of same shall be placed on the floor or permitted to rest thereon, and all animals or food products placed therein shall be handled with the hands as little as possible.

Cold-storage and refrigerating room shall be of adequate size and shall be equipped with an adequate system of artificial lights; the walls, partitions, and ceiling of said room shall be thoroughly insulated with approved insulating material and constructed in such a manner as to produce dry refrigeration, and said construction and equipment shall be such that the approximate temperature to be maintained shall be 34° F. It shall also be connected with the killing room and chill room by overhead trackage and trolleys, which shall be sufficient in height, size, and capacity to permit all animals killed and stored therein to be hung from trolley, and all animals slaughtered shall be suspended from said trolley and no portion of same placed on the floor; the walls, partitions, and floor shall be kept perfectly clean.

The reduction plant shall be of adequate size and equipped with vacuum pumps, engines, and machinery of sufficient size and capacity to dispose of without odor all offal, blood, and residue resulting from the slaughtering of animals, and the products taken from said plant shall be finished products; the room in which tankage and tallow are removed from the reduction plant shall be of adequate size; and the floors shall have a concrete base not less than 3 inches thick, together with a top layer of cement or other material approved by the city board of health, not less than 1 inch thick, and connected with a sewer in accordance with the provisions of section 4 of this ordinance, and shall be supplied with water service in such manner as to secure perfect drainage. The floors of the room in which refuse is handled and placed in reduction plant shall be constructed so as to be water-tight, and shall be thoroughly treated with oil prior to its use, and shall be kept clean and in good sanitary condition, all offal and refuse from slaughtered animals to be reduced immediately after same are slaughtered.

All floors, walls, and roofs of slaughterhouses or abattoirs shall be of rat-proof construction; to this end the space between the walls shall be guarded against rats by $\frac{3}{4}$ -inch mesh galvanized wire screens at the top and at each floor; all sewer openings, air flues, and windows through which rats may enter shall be screened; all ventilators, windows, and doors shall be screened so as to prevent effectively the entrance of flies. No cattle pen, alleyways, sheds, or platforms shall have wooden floors, unless the same are supported on pilings of brick, concrete, or other masonry to a height of not less than 18 inches above the ground. All platforms shall be open on at least one side; no runways shall be constructed of wood, but shall be paved with brick, concrete, asphalt, or some other impervious material approved by the city board of health; such paving shall be laid only upon a solid fill of dirt, sand, or other suitable material. Plans for slaughterhouses or abattoirs shall be submitted to the city board

of health for approval. The killing room shall be entirely protected from view from any public street or alley, and no slaughtering of cattle or other animal shall be carried on in view of such public streets or alleys or from the ground of adjacent properties.

SEC. 4. Abattoirs or slaughterhouses where animals are slaughtered to be used as food, offered for sale, or sold for food within the limits of the city of Jacksonville in every case, except when herein otherwise provided, when located within the city limits of the city of Jacksonville, shall be located only at such places as permitted by the city board of health and shall be so located as to permit connection with the sewer system, water service, and electric-light service of the city of Jacksonville, and when located without the city limits of the city of Jacksonville shall be supplied with sewer, water, and lighting systems to be approved by the city board of health.

SEC. 5. All abattoirs or slaughterhouses in which animals are slaughtered to be used as food, exhibited for sale or sold for food in the city of Jacksonville, in every case, except as herein otherwise provided, shall be operated in accordance with the following provisions:

(a) No animal intended for slaughter shall remain on the premises or premises immediately adjoining or adjacent thereto to exceed 24 hours, nor shall any animal be slaughtered while overheated.

(b) All animals intended to be slaughtered at such abattoirs for use as food within the limits of the city of Jacksonville shall be inspected while alive and on foot, by the city inspector, in pens specially constructed for that purpose, which shall be well lighted, and all animals so inspected shall be so slaughtered at such abattoirs, within a reasonable time thereafter, and no such animal shall be there slaughtered that is not inspected by said city inspector. All animals condemned by the city inspector shall be permanently marked or tagged in such manner as shall be approved by the city board of health.

(c) Every animal slaughtered at such abattoir shall be inspected during the process of slaughtering by the said city inspector, who shall use such methods of inspection as are then employed by the Federal meat inspection service of the Bureau of Animal Industry of the United States Department of Agriculture.

(d) Every portion of any animal slaughtered or intended for food or a food product shall be inspected after slaughter by the city inspector and tagged, marked, or stamped by him in accordance with the regulations for such meat inspection as are then prescribed by the Bureau of Animal Industry of the United States Department of Agriculture, and a record of said live and post-mortem inspections, with the name of owner, kind of animal, and condition thereof shall be made by said city inspector, which record of inspection shall be entered upon his daily report, which shall be filed with the health officer each week.

(e) The offal, blood, and refuse from slaughtered animals or portions thereof condemned upon dead inspection by the city inspector shall be immediately placed in the reduction plant and destroyed under the direction of said inspector.

(f) It shall be the duty of the city inspector to see that all trucks, traps, and other receptacles, all chutes, platforms, racks, tables, etc., and all knives, saws, cleavers, and other tools, all utensils, machinery, and articles used in moving, handling, cutting, chopping, or other process, shall be thoroughly cleaned before using.

(g) Each employee, upon his employment, prior to entering upon his duties, and at any time thereafter that the city inspector has reason to suspect that such employee is affected with a communicable disease, shall be examined by a city physician of the city of Jacksonville, at the expense of the employee, at a price not to exceed \$1 per examination; and no person affected with tuberculosis or any other communicable disease shall be permitted to work in any of the departments where carcasses are dressed, meat is handled, or meat food products are prepared. The city physician making such examination shall report the result thereof to the city health officer, the city inspector, and to the manager of abattoir or slaughterhouse.

(h) All employees handling meat or meat food products in such abattoirs or slaughterhouses shall be clean and sanitary, and shall wear clean, washable clothing at all times during working hours, and shall cleanse their persons and change their clothing when directed so to do by the city inspector.

(i) No person shall expectorate or discharge from the human body, or any organ thereof, any matter whatsoever upon any floor or wall of any such abattoir or slaughterhouse or upon any article of furniture or equipment or upon any animal or product thereof within any such abattoir or slaughterhouse, except into receptacles provided for that purpose.

(j) All employees working or employed where carcasses are dressed, or meat food products are stored, placed, handled, or prepared shall thoroughly wash their hands with soap and water after visiting the toilet room and before resuming their employment.

(k) The rooms in which meat or meat food products are prepared, stored, packed or otherwise handled shall be free from odors from toilet rooms, catch basins, tank rooms, etc., and shall be kept free from flies and other vermin by screening and such other methods as prescribed by the city board of health.

(l) Butchers who dress or handle diseased carcasses or parts shall cleanse their hands of all grease and then immerse them in a disinfectant prescribed by the city board of health and rinse them in clear water before dressing or handling carcasses. All butcher's implements used in dressing diseased carcasses shall be sterilized either in boiling water or by immersion in a disinfectant prescribed by the city board of health, followed by rinsing in clear water, and facilities for same shall be provided.

(m) No meat or meat food products shall be permitted to fall on floors, and, in the event of it having so fallen, the soiled portion shall be removed and condemned.

(n) Carcasses shall not be inflated with air from the mouth, and no inflation except by mechanical means shall be allowed. Carcasses shall not be dressed with skewers, knives, etc., that have been held in the mouth. Spitting on whetstones or steels when sharpening knives is prohibited.

(o) Only good, clean water shall be used in the preparation of carcasses, parts of meat or meat food products, and no practice or method of handling meat or meat food products prohibited by the regulations of the Bureau of Animal Industry of the United States Department of Agriculture shall be permitted in any department of any such abattoir or slaughterhouse.

(p) Where an animal or any part thereof is condemned by the city inspector after slaughter, such animal, or so much thereof as shall have been condemned, shall be immediately rendered in the reduction plant, and notice to that effect given to owner, who shall be paid by the abattoir the value of the tankage and the tallow derived therefrom, less the cost of rendering same.

(q) Each animal that is slaughtered and passed shall be required to remain in the chill and refrigerating room at least 18 hours before same is delivered to owner or used for food or offered for sale as food.

(r) It shall be unlawful for any person owning, managing, or employed in any slaughterhouse, abattoir, cold-storage plant, meat market or other place in which meats are dressed, prepared, stored, sold, held for sale, or offered for sale, or exposed for sale in the city of Jacksonville, to add to such meat any substance which lessens its wholesomeness, or any drug, chemical, dye, or preservative, or other substance, except that there may be added for the curing of meat or meat food products, common salt, sugar, wood-smoke, vinegar, pure spices, and saltpeter: *Provided*, That no meats to which saltpeter has been added shall be sold, held for sale, or offered for sale in the city of Jacksonville, as fresh meat.

(s) Wagons in which meat or meat food products are delivered shall be so constructed and covered that the contents shall be kept clean and be completely protected from dirt, dust, and insects of every description.

(t) The managers of all abattoirs and slaughterhouses operating under this ordinance, shall notify the said city inspector when his services are required in ample time to enable him to prepare for and make an inspection.

(u) It shall be the duty of the city inspector to see that all provisions of this section are duly observed.

(v) No children under 15 years of age, and no dogs, cats, fowls, or other domestic animals, shall, at any time, be allowed within the premises of any such abattoir or slaughterhouse.

(w) No horses, mules, or asses shall be slaughtered for food for use in the city of Jacksonville, and the keeping or selling of the flesh of horses, mules, or asses for food in the city of Jacksonville is prohibited.

SEC. 6. No animal shall be slaughtered for food for use in the city of Jacksonville within 15 days after parturition and no live stock too young and immature to produce wholesome meat, especially unborn or stillborn animals and calves weighing less than 45 pounds dressed (bobbed), pigs weighing less than 10 pounds dressed, and lambs and kids weighing less than 12 pounds dressed shall be slaughtered for food or sold or exposed for sale as food in the city of Jacksonville.

SEC. 7. Where an animal, upon live inspection, shows inconclusive evidence of disease, or where the inspector has reason to suspect disease, the inspector shall notify the owner to that effect before permitting such animal to be slaughtered, and any such animal, and likewise any animal that, upon live inspection, has been condemned as unfit for slaughter for food, may, at the option of the owner, be withdrawn from such establishment before slaughter, after being permanently marked or tagged by said inspector, for further care, treatment, and observation by the owner: *Provided, however,* That it shall be unlawful for any owner of any animal so withdrawn to sell the same or to permit the same to be sold to be slaughtered for food to be sold in the city of Jacksonville until that animal shall have been inspected and passed by the city inspector.

SEC. 8. Where any animal at the time of post-mortem inspection shows inconclusive evidence of disease, or where the inspector suspects disease therein, the owner or person in charge thereof shall be notified, and the slaughterhouse or abattoir where same is killed shall retain the head, tail, gall, and the entire viscera in such manner as to disclose their identity until after the post-mortem inspection has been completed, so that such animal may be identified and its carcass condemned if unfit for food.

SEC. 9. The pens or yards in connection with any slaughterhouse or abattoir where animals are slaughtered for food for use in the city of Jacksonville shall be so graded as to permit of rapid and complete drainage, and all such pens or yards shall be paved with vitrified brick and concrete, with concrete and cement surface or other impervious material, which shall be approved by the city board of health, and the manure or droppings from such animals held in such pens or yards shall be removed therefrom daily and disposed of in such manner as shall be approved by the city board of health.

SEC. 10. Every slaughterhouse or abattoir operating under the provisions of this ordinance shall slaughter for the public without discrimination, and the charge for slaughtering of live stock, chilling, and for all other service except cold storage shall be uniform for all persons making application for the slaughtering of animals permitted to be slaughtered for food under this ordinance. The maximum price for slaughtering and chilling shall be \$1.75 for beeves and 50 cents each for hogs, calves, sheep, and goats, but in addition to the above charges the abattoir shall retain for its own use all the offal of each animal slaughtered by it except the hide, heart, liver, tongue, and brains: *Provided, however,* That when any animal is condemned by the city inspector upon post-mortem inspection the fee for all services rendered by such abattoir shall not exceed 75 cents for beeves and 30 cents for smaller animals. No fee or charges

other than those hereinabove specified shall be made or charged against the owner of any animal brought for slaughter to any abattoir operated under this ordinance. It shall be the duty of the owners or managers of each slaughterhouse to publish once a month in the daily papers the rates for these services.

SEC. 11. Every abattoir or slaughterhouse shall be so constructed, maintained, and operated as to prevent any nuisance feature arising from the construction, maintenance, or operation thereof.

SEC. 12. (a) When any farmer residing in the State of Florida shall have killed upon his own farm any cattle, sheep, swine, or goats actually raised by him, which have not theretofore been condemned by the city inspector, it shall be lawful for him to bring or ship the carcasses of such animals to the city of Jacksonville so wrapped as to effectually exclude all dirt, dust, and insects of every character, with the heart, liver, lungs, and spleen retained in place by their natural attachments, such carcasses there to be sold if found to be fit for human food upon the post-mortem inspection hereinafter provided.

When any such carcass is shipped intrastate to said city by common carrier such inspection shall be made at the depot of said carrier. When any such carcass is brought to the city of Jacksonville other than by shipment by common carrier such inspection shall be made at some convenient place in said city, to be designated by the city board of health, where said carcass shall be taken by the owners for that purpose. Such carcasses shall be inspected, tagged, marked, or stamped by the city inspector in accordance with paragraph *d*, section 4 of this ordinance, and if said carcass or any part thereof shall be found on such inspection to be unfit for human food, because of disease, improper or insanitary handling or transportation before or after slaughter, or for any other cause, said carcass or so much thereof as is found to be unfit for human food shall be condemned forthwith by said inspector and so marked by him, and forthwith shall be sprayed by him with kerosene and shall either be returned to the owner or be sent by the city inspector at the cost of the owner to any one of the abattoirs then operating under this ordinance, and such abattoir shall pay the owner thereof the value thereof for tankage, less the cost of rendering the same and less 10 per cent of the gross value thereof as profit on such transaction. For the purposes of this section every animal that has been owned or kept by a farmer on his farm for one month next preceding the date of its slaughter shall be deemed to have been raised by such farmer.

Every such animal when offered for inspection by a farmer as having been raised and slaughtered on his farm shall be accompanied by a certificate made by such farmer or by his authorized agent in the following form, viz:

Date.....

I hereby certify that the following carcasses hereby offered for inspection are from animals that were slaughtered by me on my farm and that said animals were owned and kept by me on my said farm for three months next preceding date of slaughter and that said animals at the time of slaughter appeared to be in a sound and healthy condition and that said carcasses contain no preservatives or coloring matter or other substance prohibited by the laws of the State of Florida, or the laws of the United States, or the regulations of the United States Department of Agriculture.

Kind of animal.

Amount of weight.

.....

Signature of shipper.....

Such certificates shall be printed in blank by the city board of health and furnished through said inspector and otherwise to all farmers requesting same. Each certificate accompanying such carcasses presented for inspection hereunder shall be retained by the inspector for one year from the date thereof.

The signing of such certificate containing a false statement shall be deemed to be a violation of this ordinance and shall subject the person signing the same to the penalties hereinafter prescribed for violation of this ordinance.

(b) It shall be lawful for any person or persons to sell within the city of Jacksonville meat and meat food products that bear the stamp of inspection and approval of any duly constituted inspector of any municipality of the State of Florida that maintains methods and standards of inspection before and after slaughter and methods and standards of handling meat and meat food products that are approved by the city board of health of the said city of Jacksonville: *Provided*, That such meats or meat food products shall be transported to said city of Jacksonville so wrapped as to wholly exclude dirt, dust, and insects: *And provided further*, That before being offered for sale in the city of Jacksonville such meat or meat food products are inspected by the city inspector of the city of Jacksonville and found by him to be in clean, sound, and wholesome condition and fit for human food and are so stamped or marked by him. If, upon such inspection said meat or meat food products shall be found by said inspector to be in an unclean or unsound or unwholesome condition and unfit for human food, they shall be condemned and so marked by said inspector and disposed of in the manner hereinabove provided for the disposition of the meat of farm-killed animals that have been condemned by said inspector.

(c) It shall be the duty of the city inspector to visit the depot of each common carrier doing business in the city of Jacksonville once each day for the purpose of inspecting all fresh meats and meat food products shipped from points within the State of Florida to the city of Jacksonville, and it shall be the duty of each of said carriers to notify the said inspector by telephone promptly as such shipments arrive, and it shall be unlawful for any common carrier doing business in said city of Jacksonville to surrender to any person whomsoever other than the city inspector any fresh meat consigned intrastate to any consignee within the city of Jacksonville before the same shall have been inspected by the city inspector.

(d) All abattoirs and slaughterhouses operating under this ordinance shall maintain adequate public cold-storage rooms for meat and meat food products shipped or brought to the city of Jacksonville to be there sold under the terms of this section, and the maximum charge for so storing such meat and meat food products for each day of 24 hours or fraction thereof shall be as follows, viz:

For cattle weighing, dressed, 400 pounds or less the sum of 60 cents for the first day so stored and 10 cents for every day thereafter.

For cattle weighing, dressed, more than 400 pounds and not more than 500 pounds 75 cents for the first day so stored and 12½ cents for every day thereafter.

For cattle weighing, dressed, more than 500 and not more than 600 pounds 90 cents for the first day so stored and 15 cents for every day thereafter.

For swine, sheep, calves, and goats weighing, dressed, 100 pounds or less the sum of 25 cents for the first day and 3 cents for every day thereafter.

For swine, sheep, calves, and goats weighing over 100 pounds, dressed, the sum of 25 cents for the first day and 5 cents for every day thereafter.

SEC. 13. The provisions of this ordinance shall not apply to any meats or meat food products that have been subjected to any process of cure for more than 10 days before the same are offered for sale in the city of Jacksonville.

SEC. 14. It shall be unlawful for the city inspector to affix his stamp of approval upon any meat or meat food products except as authorized by the terms of this ordinance.

SEC. 15. It shall be unlawful for any person other than the city inspector to affix any stamp, tag, or other insignia of the city inspector upon any meat or meat food products.

SEC. 16. Each abattoir and slaughterhouse shall provide a suitable locker in a convenient part of its establishment for the storage of the stamps, tags, and other para-

phernalia of office of the city inspector, and it shall be unlawful for any person other than said city inspector to open or enter any such locker.

SEC. 17. The city inspector referred to in this ordinance shall be a veterinary surgeon who shall have graduated from a reputable school of veterinary medicine and who is eligible to the civil service examination of the Bureau of Animal Industry of the United States Department of Agriculture, and shall be a qualified voter of the city of Jacksonville. He shall be appointed by and hold office during the pleasure of the city board of health of the city of Jacksonville. His sole compensation shall be the inspection fees hereinafter mentioned, which shall be paid at the time and in the manner hereinafter provided, viz:

(a) When rendering inspection service in the public abattoirs or slaughterhouses operating under this ordinance said city inspector shall charge said abattoir or slaughterhouse the following inspection fees, viz:

For each beef animal inspected the sum of 15 cents and for each smaller animal inspected the sum of 5 cents.

Said fees shall cover both live and post mortem inspections, but no reduction shall be made in any fee because the animal inspected was condemned on live or post-mortem inspection.

All such inspection fees shall be paid by said abattoir or slaughterhouse in the manner and at the times hereinafter provided; but the abattoir or slaughterhouse shall require the owner of every animal condemned on live inspection before slaughter, or withdrawn by the owner after live inspection, but before slaughter to pay to said abattoir or slaughterhouse the inspection fee incurred thereon before surrendering such animal to such owner.

It shall be the duty of the owner of every such public abattoir or slaughterhouse to prepare, certify, and deliver to the city treasurer of the city of Jacksonville on the first day of each month a statement showing the number and kind of animals inspected and passed and the number and kind of animals inspected and condemned in his establishment during the previous month, and to pay to the treasurer at the time of the delivery to him of said statement the total sums shown to be due by said establishment for inspection fees for the period thereby covered, and as soon as said city inspector shall have approved said statement as correct said treasurer shall make and deliver to said inspector a voucher for said sum.

(b) Said city inspector when rendering the inspection service provided for in paragraph (a) section 12 of this ordinance in the inspection of the carcass and organs of farm-slaughtered animals shall be paid at the time of making such inspection, the following fee, viz:

For each carcass of beef inspected by him the sum of 15 cents and for the carcass of each smaller animal inspected by him the sum of 5 cents, said inspection fees to be paid by the consignees of such carcasses when same are shipped to the city of Jacksonville by common carrier, and to be paid by the owners of such carcasses when otherwise brought to the said city.

(c) Said city inspector when rendering the inspection service provided for in paragraph (b) section 12 of this ordinance in the inspection of meats and meat food products that bear the stamp of inspection and approval of certain other municipalities of the State of Florida shall be paid at the time of making such inspection the following fees, viz:

For each quarter of beef inspected by him the sum of 5 cents and for each carcass of smaller animal the sum of 5 cents, for cut meats and all other meat-food products the sum of 5 cents per hundredweight with a minimum charge of 15 cents for each shipment inspected.

The inspection fees provided for in paragraphs (b) and (c) of this section shall be paid to and retained by the city inspector, who shall give a receipt therefor and retain a copy of such receipt as a permanent part of his records, and said inspector shall file

with the city treasurer on the first day of each month a statement showing in detail the amount of the inspection fees received by him under paragraphs (b) and (c) of this section during the previous month.

SEC. 18. The city inspector may employ one or more deputies who shall be approved by the board of health and who shall be paid by the city inspector for each beef animal inspected the sum of 15 cents and for each small animal inspected the sum of 5 cents, and who after being approved by the city board of health, but not before, may perform all the functions of city inspector: *Provided, however,* That no person shall be appointed deputy inspector who is not qualified under this ordinance to be appointed to the office of city inspector.

SEC. 19. It shall be unlawful for said city inspector or any deputy to ask, charge, or take any fee or other thing of value for inspection of animals or meats for food except as hereinabove allowed.

SEC. 20. The city board of health shall make such reasonable rules and regulations and print and distribute such printed forms as shall be necessary to carry out the provisions of this ordinance.

SEC. 21. Any person, firm, or corporation who violates, disobeys, omits, neglects, or refuses to comply with any of the provisions of this ordinance shall upon conviction be punished by a fine of not more than \$50 or by imprisonment for not more than 30 days for the first offense, and for the second offense by a fine of not less than \$25 nor more than \$100, or by imprisonment for not exceeding 60 days.

SEC. 22. It shall be the duty of the city board of health, through its officers and inspectors, to enforce this ordinance.

SEC. 23. All ordinances, or parts of ordinances, in conflict with this ordinance shall be, and the same are hereby, repealed.

SEC. 24. This ordinance shall take effect at the beginning of day on October 16, 1916.

KNOXVILLE, TENN.

Tuberculosis—Notification of Cases—Disinfection—Control of. (Ord. 192, May 2, 1916.)

SECTION 1. That tuberculosis is hereby declared to be an infectious and communicable disease, dangerous to the public health. It shall be the duty of every practicing physician attending a person known by him to have tuberculosis and residing or employed in the city of Knoxville, to report to the department of health, by telephone, in person, or in writing such fact, together with such additional data as shall be required in the blank form for such reports to be furnished as hereinafter provided. It shall also be the duty of the chief officer having charge for the time being of any hospital, asylum, dispensary, or other similar public or private institution of the city of Knoxville to make similar report. If there be no physician in attendance such report shall be made by the relatives of the person afflicted, or by the head of the house in which such case resides. It shall be the duty of every authorized school physician to make similar report of every scholar, teacher, janitor, or other employee having tuberculosis who comes under his observation in the performance of his duties in connection with the medical inspecting of schools. Such reports shall be made to the office of the department of health within 48 hours after the knowledge of the existence of such case is obtained.

SEC. 2. That it shall be the duty of the director of the department of health to prepare or cause to be prepared a blank form upon which such reports shall be made, such form shall show the name, age, sex, color, social condition, occupation, place of employment, previous residence, and present address of the individual having tuberculosis, together with such information regarding the type, location, and stage of the tubercular infection, as may be required.